

## For Immediate Release

Program Event – Sunday October 9

### Heirloom Vegetables Come To Life

#### At Special Smithsonian Exhibit Program

Heirlooms – those wonderful vegetables and flowers you remember from Grandma’s garden had suddenly been rediscovered by chefs, home gardeners and nutritionists. This Sunday afternoon, over 200 varieties of Heirloom vegetables will come to life as part of the traveling Smithsonian Exhibit, Key Ingredients: America by Food, currently in Butler, Missouri. Jeremiath Gettle, founder of Baker Creek Heirloom Seeds, will present a program on these unique and colorful ethnic seed varieties, tips for better gardening and the need for bio diversity in today’s agribusiness.

“Heirlooms” will begin at 12:30 at the Family History Center, 208 North Delaware in Butler. The exhibit Key Ingredients will be open for touring from 12:00 until 5:00 pm. There is no charge for the program or the exhibit.

Gettle planted his first garden at age 4. By age 7 he was making seed catalogs and by junior high was actively selling old seeds. At 18 he opened Baker Creek Heirloom Seeds and sent out his first commercial catalog. Today, at age 25, Gettle’s company features over 1,000 seed varieties from all over the world, many collected by him on his international travels. He has been featured in the New York Times, Mother Earth News, Countryside and the History Channel Magazine. Currently, he is demonstrating his seed lines at Silver Dollar City’s Fall Festival.

Longfellow, Burrell’s Jumbo, Topepo Rosso and Louisiana Short are names not familiar to many of us today. These and hundreds of varieties have been passed down within families for generations. They have the rich flavor, brilliant color and superior nutritional value we remember from the days of Grandma’s garden. Over the years, many have developed a natural resistance to diseases and pests. This makes them ideal for organic gardening techniques, as well as, the kitchen table.

For the last five years, Poplar Heights Farm has been conducting heirloom vegetable trials to determine which varieties grow best in our area. This information will be used to help area gardeners in planting for their own use and for marketing to restaurants, farmer’s markets and food coops.

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The Smithsonian Exhibit, Key Ingredients: America by Food, will be in Butler, Missouri from now through November 12. It is open weekdays from 9:00 am to 4:00 pm and on weekends during special events such as this Sunday's "Heirlooms" program. This is one of only six stops the exhibit will make in Missouri. Key Ingredients is hosted by Poplar Heights Farm, the Missouri Humanities Council, the Smithsonian and funded by the U.S. Congress.

The next weekend program will be October 15 when Bates County's own Martha Stewart teaches "How to make great breads and Rolls. The program begins at 2:00 pm in the kitchen of Community First Bank in Butler.

For more information on "Heirlooms" or the Key Ingredients Exhibit and programs, call Poplar Heights Farm at 660-679-0764 or email [info@poplarheightsfarm.org](mailto:info@poplarheightsfarm.org). Poplar Heights Farm is a Living History Farm and Nature Conservancy in Bates County, Missouri, operated by the Jones-Seelinger-Johannes Family Foundation, a charitable 501c3 foundation.

**For More Information:  
Brian Phillips, Executive Director  
Poplar Heights Farm  
103 W. Walnut – Butler, Missouri  
660-679-0764**